

DINNER MENU

STARTERS

Velouté

Cauliflower – almonds – croutons – rapeseed

Duck

Terrine – doughnut – parfait

Scottish salmon

cured – beetroot – caviar

£6 Supplement

Risotto

Celeriac – artichoke – parmesan

Quail

Apple – celery – walnut – truffle

Scallops

hand dived – fennel – bouillabaisse

£12 Supplement

MAINS

Pork

Fillet – belly – black pudding – chorizo – parsnip

Scotch Lamb

Loin – BBQ leek – potato cake – anchovy

£8 Supplement

Venison

Neck – ragout – spelt – salsify – black garlic

£8 Supplement

Mushroom Pie

Maitake – miso – soy – pickle

Aubergine

Confit – baba ghanoush – chicory – preserved lemon

Monkfish

Vadouvan mussels – white beans – polenta – brassicas

Fillet

Scotch 8oz, caramelised onion – mushroom chutney – thick cut chips

£12 Supplement

SIDES

ALL £5

Sour dough
Wild Hearth – oil

Chips
thick cut

Carrots
Maple roast

Broccoli
Tenderstem – almonds

New potatoes
Herb buttered

DESSERTS

Brûlée
Apple – Calzados – apple biscuit

Souffle
Rhubarb – crumble – custard – clotted cream ice cream

Meringue
Lemon – Heather hills honey – lemon sorbet

Tiramisu
Cappuccino ice cream

Cheese
Scottish selection – chutney – chilled grapes – oatcakes
£9 Supplement

£39.50 TWO courses / £47.50 THREE courses

Guests booked on a dinner inclusive package are entitled to 2 courses per person. Any supplements, additional courses and extras will be charged as consumed.

Food and Beverage intolerances: before you order your food and drinks please speak to our staff if you would like to know about our ingredients.

We cannot guarantee that any food or beverage item sold is free from traces of allergens.

Please note, a discretionary 10% service charge is added to all bills.